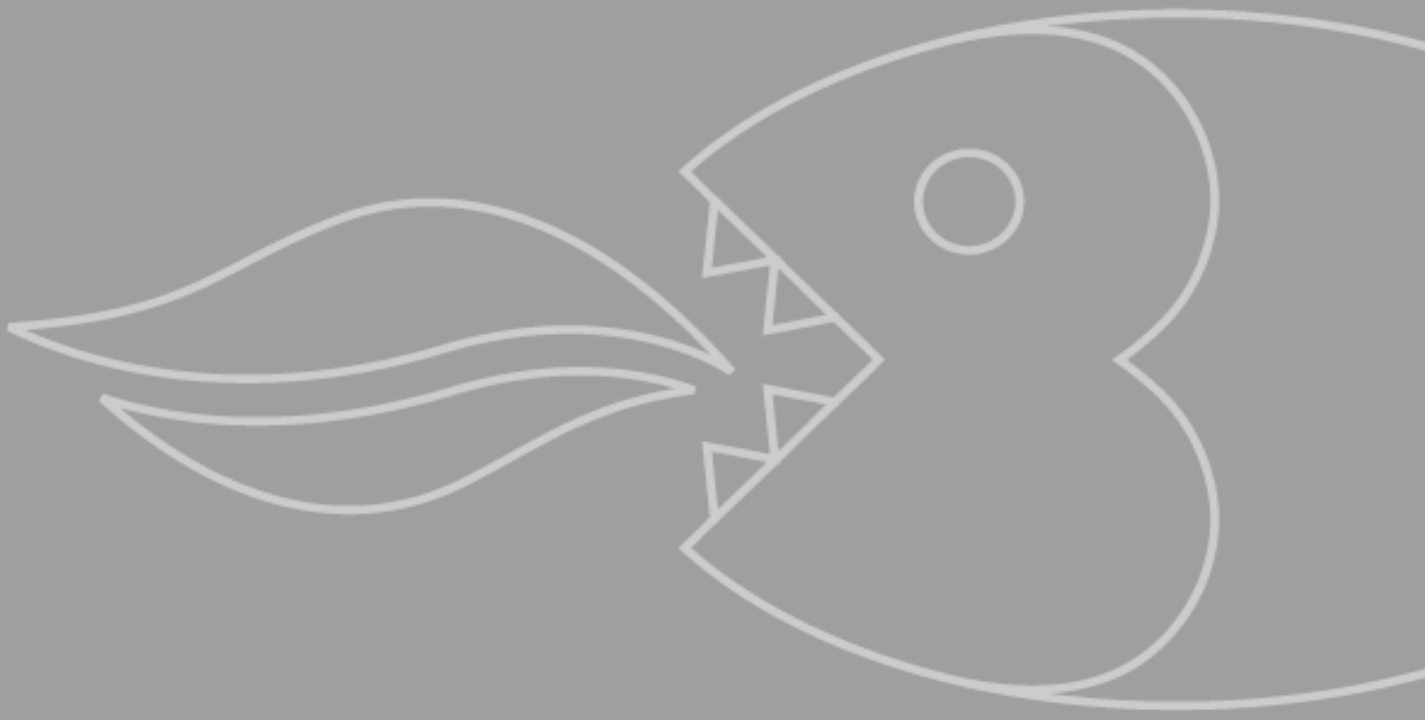
OMBRA6SS/BL/W/R
75 cm Touch control gas hob

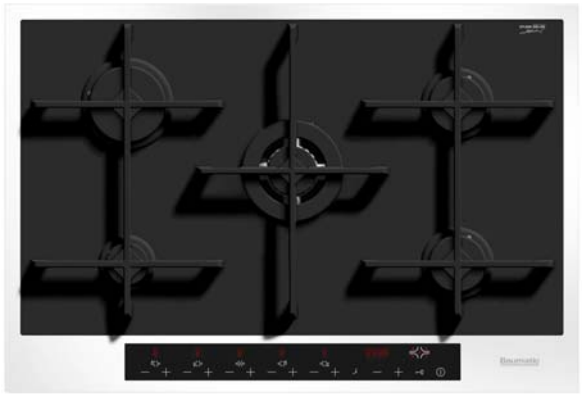
INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

OMBRA6SS/BL/W/R 75 cm touch control gas hob



Baumatic®

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

GS 24/06/11

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Customer Care Department.

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.

- ***IMPORTANT:*** *The adjacent furniture and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, ***will be the liability of the owner.***

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- You should not use this appliance to store items on or as a work surface.

- No modifications to the appliance are permitted by Baumatic Ltd.

- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agent.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.*** During and after use, all surfaces will be hot.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

- Older children should only be allowed to utilise the appliance when supervised.

General Safety

- The appliance should only be installed and connected by a GASSAFE registered installer.

- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.

During use

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.

- Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.

- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.

- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.

- Make sure that all of the cooking zones are switched off after use.

Cleaning

- Cleaning of the hob should be carried out on a regular basis.
- ***IMPORTANT:*** *Before attempting to clean the appliance, it should be disconnected from the mains and cool.*
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Installation

This appliance must be correctly installed by a GASSAFE registered installer, strictly in accordance with the manufacturer's instructions and the relevant British Standards. Please see the specific section of this booklet that refers to installation.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***
- ***If the appliance is being used in a Leisure Accommodation Vehicle, the requirements of N 721 MUST be followed.***
- ***Baumatic Ltd. DO NOT recommend that this appliance is installed on any type of marine vessel.***

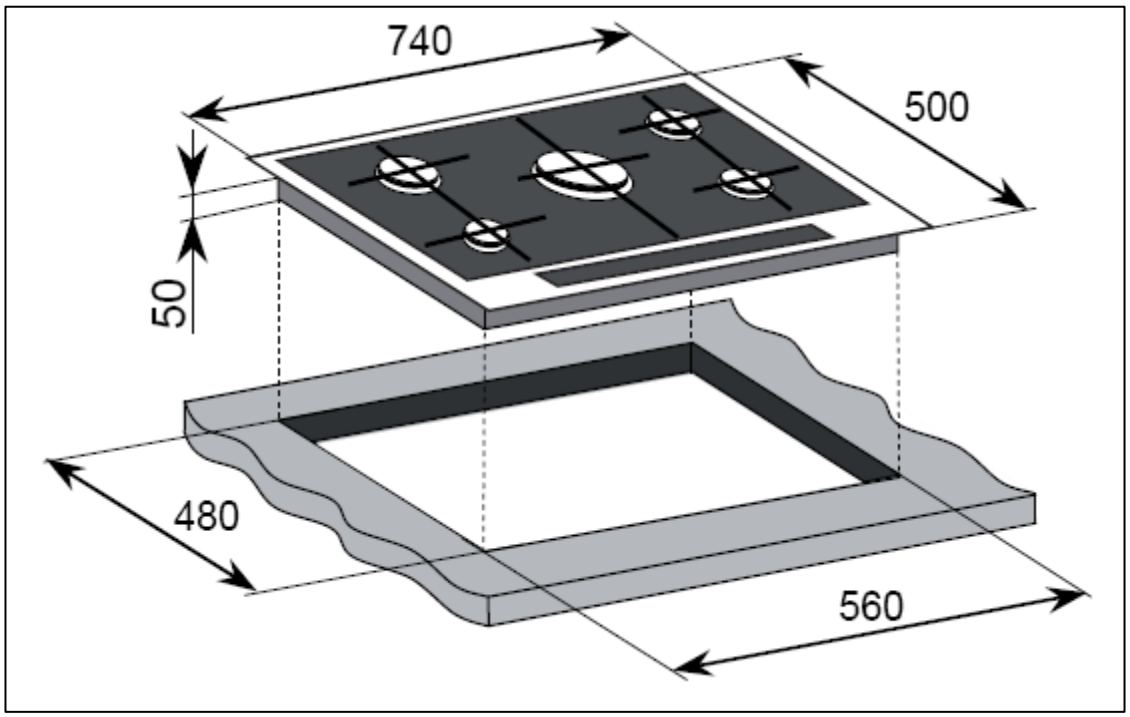
Declaration of conformity

This appliance complies with the following European Directives:

-2006/95/CE General regulations / Low tension
-2009/142/CE Concerning gas appliances
-1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
-2004/108/CE Electromagnetic compatibility

The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product dimensions:

Depth: 500 mm
Width: 740 mm
Height: 50 mm

Aperture dimensions:

Depth: 480 mm
Width: 560 mm

Product specifications:

- 1 x 3.80 kW triple crown (wok) burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burner
- 1 x 1.00 kW auxiliary burner
- Touch control operation
- Electronic timer
- Safety lock
- 5 Individual residual heat indicators
- Automatic ignition
- Heavy duty cast iron pan stand
- ***Flame failure safety device***

Standard accessories:

- Ceramic hob scraper
- LPG conversion kit

Electrical details

Rated Voltage:	220 – 240 Vac 50 - 60 Hz
Supply Connection:	3 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	0.006
Mains Supply Lead:	3 core x 0.75mm² (Type RR-F <HAR> marked)

Gas details

Connection:	Rp ½ (ISO R7)
Type:	Natural Gas (20.9 mbar) Alternative LPG G30 (28-30 mbar)

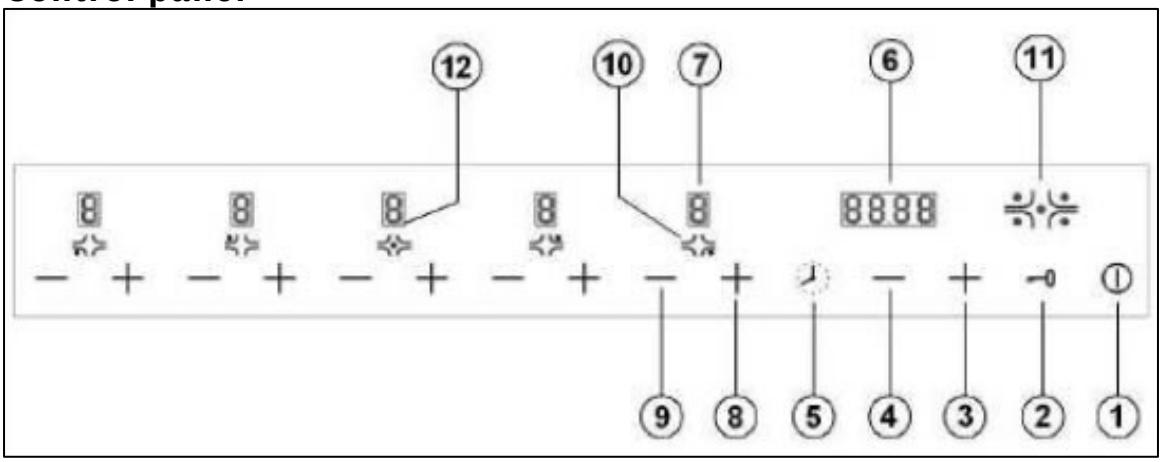
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance. Therefore it is a good idea to record this information before you install your appliance.

Model Number …….

Serial Number …….

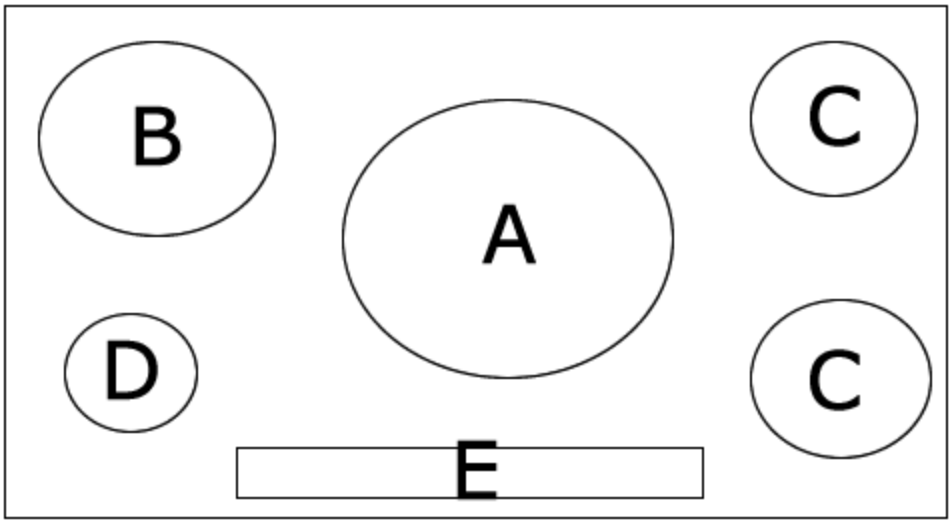
Date of Purchase …….

Control panel



1) ON / OFF button
2) Safety lock button
3) Timer minus button
4) Timer plus button
5) Timer and clock selection button
6) Timer / clock display
7) Cooking zone display
8) Gas control plus button
9) Gas control minus button
10) Cooking zone position indicator
11) Cooking zone timer selection / cooking zone position LED
12) Safety lock activation LED

Gas hob surface layout



A) 3.80 kW triple crown (wok burner)
B) 3.00 kW rapid burner
C) 1.75 kW semi-rapid burner
D) 1.00 kW auxiliary burner
E) Control panel

Using the gas hob

Before first use

IMPORTANT: *You should clean the hob surface (see "Cleaning and maintenance" section).*

Setting the time of day

Each time the power supply is cut off, the time displayed by the hob clock must be reset.

- After initially powering the hob, the number 0.00 will appear on the timer display **(6)** with a flashing decimal point.
- In this mode, the hob is in stand-by and can only be switched on by pressing the ON / OFF button **(1)**.
- After pressing the power button, the time can be set. If the time is not set, the clock will continue to automatically count the time that has passed from when it was connected to the mains power supply.
- To set the time, press the timer button **(5)** and safety lock button **(2)** simultaneously for at least three seconds.
- Once these buttons are pressed, the hour digit will start to flash. You can then adjust the hour using the timer plus **(4)** and minus **(3)** buttons. The variation will be continuous if the button is held down.
- Press the timer button **(5)** again to confirm the hour and the minute digit will start to flash.
- To program the minutes follow the same steps outlined above. Press the timer button **(5)** to store the set time.

Switching the hob on

- The hob can be switched on by pressing the ON / OFF button **(1)** and holding it down for at least two seconds.

- Once activated, the five displays related to the burners will show level 0, which indicates that the cooking zones are off.

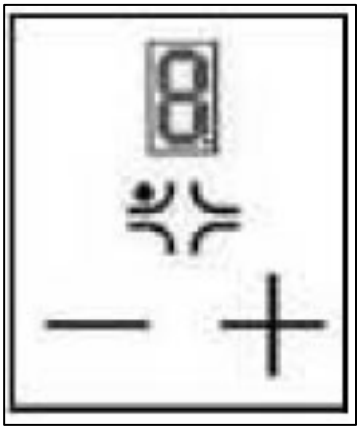
- If additional operations are not performed after the hob is switched on, it will automatically switch off after one minute.

Automatic ignition with flame failure safety device

The appliance is fitted with a flame failure safety device on the burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

To ignite a burner:

- Press down and release the plus button **(8)** for the selected burner and within three seconds press the plus button again.



- Following this, the cooking zone will ignite at level 7, which is the maximum power level.

- The ignition of the cooking zone is also signalled by the corresponding LED indicator **(11)** that will remain active for the entire period that the burner is in use.

To adjust the burner's power level:

- Once the burner is lit you can select the gas flow rate by using the relevant plus and minus buttons.

- The burner is set automatically to the maximum level of 7 when the burner is lit. To decrease it, press the relevant minus button.

- To obtain a continuous variation of the power level simply hold down the plus or minus button of the selected cooking zone and release it once the display shows the desired level. You can choose between 1 – 7 levels.

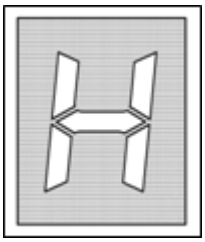
- By selecting level 0, you will switch the burner off.

Switching off a cooking zone

- To switch off a cooking zone press and hold the relevant plus and minus buttons simultaneously for a moment.

- Alternatively, to switch off all the burners at the same time, simply press the ON / OFF button **(1)** and the hob will return to stand-by mode.

Residual heat indicator



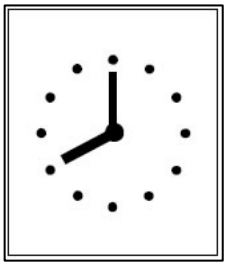
- After a zone is switched off, the corresponding cooking zone indicator will show a flashing letter “H”. This means that the zone temperature exceeds 60°C and therefore it is still hot enough to cause injury.

- When the zone temperature drops below 60°C, the letter “H” will go out.

- ***IMPORTANT:*** *The residual heat indicator will disappear if the mains supply to the product is cut.*

- ***IT IS STILL POSSIBLE TO BURN YOURSELF ON A HOB ZONE, EVEN WHEN THE TEMPERATURE OF IT HAS DROPPED BELOW 60°C.***

Setting the burner shutoff time



- With the timer function **(5)** a maximum time can be set after which a burner will switch off.

- Each burner can be timed independently of the others and can be set either when the cooking zone is on or off.

- The countdown will start immediately after the set time is confirmed. If no burner is being timed the hob will switch off automatically after 4 hours. Before setting a timer function, please light any burners that you wish to link to the timer.

- To set a burner time, press the timer button **(5).** The timer display **(6)** will show 0.00. The LED zone of the control panel shows the position of each burner **(11)**, the LED for burner 1 will switch on and start to flash. This means that burner 1 is selected and is ready to be programmed.

- Press the timer plus **(4)** or minus **(3)** button to select a different burner to programme. Once identified by the corresponding LED, press the timer button **(5)** again to confirm.

- Following this, the first number of the timer display **(6),** which indicates the hours, will start to flash. Press the timer plus and minus to increase or decrease the operating hours from a minimum of 0 to a maximum of 9. The variation will be continuous if the buttons are held down.

- Once the desired number is reached, press the timer button **(5)** to confirm and the minute numbers will start to flash. To set the minutes follow the same steps used for the hours. The minutes can be set between a minimum of 01 and a maximum of 59.

- Each burner can be programmed for a maximum time of 9 hours and 59 minutes.

- To confirm the time on the display, press the timer button **(5)**.

- If you wish to programme further burners, then follow the same process again.

- When programming the timer, the current setting can be reset at any time by pressing the relevant plus and minus buttons simultaneously. Following this, only the burner indicators that have an active timer will remain on and flash.

- It is possible to return to the timer programming mode at any time to view the time remaining until it will shut off or to change the current settings, simply by pressing the timer button **(5)** and using the control buttons to select the desired burner. You can then follow the same procedure as outlined above.

- If in programming mode no button is pressed for more than ten seconds, the setting procedure will be stopped automatically and the main display will return. Any settings being modified for the selected burner will not be lost and the relative timer will be active.

- When the timer is finished, the relevant burner will be shut off and an acoustic signal will go off for thirty seconds. You can switch this off by pressing the timer button **(5).**

- If you switch off a burner manually, the relative timer set will also be deactivated.

- If you press the ON / OFF button **(1)** at any time, all the timers will be deactivated.

Important: Never leave the hob unattended during operation at any time.

Releasing a blocked burner

- The individual burners can be shut down and in this instance the corresponding display will show the letter “b” (blocked).

- Burners will be shut down if the hob attempts to ignite the burner three times without success. In this circumstance you should switch the appliance off at the mains and check that the sparking plug and the ignition sensor are clean. Otherwise contact the Baumatic Customer Care Department.

- The burner can be released by pressing the relevant minus button and the safety lock button **(2)** simultaneously for at least two seconds.

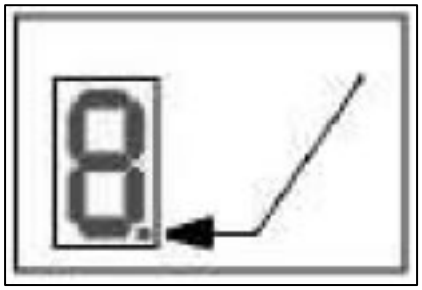
- When released, the burner will be restored to level 0 and is ready to be reignited.

If the release procedure is repeated for five consecutive times during a fifteen minute period, the display will show “FLT06” and the release procedure cannot be repeated for an additional fifteen minutes. If a burner keeps locking then please contact the Baumatic Customer Care Department.

Safety lock

- This function makes it possible to lock the keypad to protect it from accidental actions. It is activated by pressing the safety lock button **(2)** for at least two seconds.

- Once activated, a decimal point will show on the power level display of each burner.



- When the keypad is locked, the burner power levels and the timer settings cannot be changed. The only action permitted is to turn off the hob by pressing the ON / OFF button **(1)**.

- If a burner is shut down it cannot be released if the safety lock is activated. Therefore the keypad must be unlocked first before performing the burner release procedure.

Deactivating the safety lock

- To unlock the keypad, press the safety lock button **(2)** and the plus button **(8)** for burner 1 simultaneously for at least two seconds.

- The safety lock is deactivated when the decimal point in the burner power level display turns off.

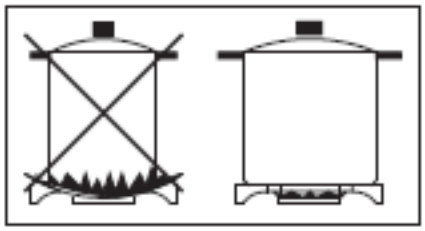
- By turning off the hob by pressing the ON / OFF button **(1)** and turning it on again, the keypad lock is automatically deactivated.

Energy saving tips

- In the interests of saving energy, always use a pan within the minimum diameter and maximum diameter as indicated in the table below:

Burner	***Minimum Ø***	***Maximum Ø***
1.00 kW Auxiliary	60 mm (with reducer)	140 mm
1.75 kW Semi-rapid	160 mm	200 mm
3.80 kW Triple crown	240 mm	

- The diameter of the bottom of the pan should correspond to that of the burner.



- The burner flame must never extend beyond the diametre of the pan.

- Use flat bottomed pans only.

- When possible, keep a lid on the pan whilst cooking.

- Cook vegetables with as little water as possible, to reduce cooking times.

IMPORTANT: *Always place pans centrally over the hob burners and position them so that the handles cannot get accidentally caught or knocked off. You should also make sure that the handle is not over one of the other hob burner flames.*

Pan stand

- The pan stand is designed to make the appliance easy and safe to use.

- Always check the pan stand is properly positioned before using the appliance. Also check the protective rubber feet are all present and correctly positioned.

Cleaning

Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the hob top

Any residues that are left on the hob top surface from cleaning agents ***will*** damage it. You should remove any residues with warm soapy water.

Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm soapy water.

Although it is easier to clean some deposits whilst the hob surface is still warm. Make sure that the hob surface, pan supports and hob burners have all cooled sufficiently before you attempt to touch them.

After each use

- Remove the pan stands and wipe the appliance over with a soft, damp cloth that has been put into warm soapy water. The cloth should be wrung out after being taken out of the soapy water.

- Dry the appliance by rubbing the surface with a soft, clean cloth.

- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance ***(OMBRA6SS only)***.

Cleaning the hob burners

The hob burners should be cleaned once a week or more frequently if they get soiled.

- ***IMPORTANT:*** *Make sure that the hob surface, pan stands and hob burners have cooled before you attempt to touch them.*

- Remove the hob burners by pulling them upwards and away from the hob top.

- Soak them for about ten minutes in hot water and a little detergent.

- After cleaning and washing them, wipe and dry them carefully.

- Before placing the burners back on the hob top, ***make sure that the gas jet is not blocked.***

- ***IMPORTANT:*** *Make sure that you reassemble the burners in the original way.*

Maintaining the cast iron pan stands

- ***IMPORTANT:*** *Make sure that the hob surface and pan stands have cooled before you attempt to touch them.*

- Wipe the pan stands over with a soft, damp cloth that has been put into warm soapy water. The cloth should be wrung out after being taken out of the soapy water.

- Using a paper towel, thoroughly dry the pan stands.

- To maintain the appearance of the cast iron pan stands, we would recommend that you rub a small amount of olive oil into the pan stands, after you have finished cleaning them.

Installation

The installation must be carried out by a GASSAFE registered installer, in accordance with the current version of the following.

- Gas Safety Regulations (Installation & Use)
- Building Regulations (issued by the Department of Environment)
- Building Standards (Issued by the Scottish Development Department)
- IEE Wiring Regulations
- Electricity at Work Regulations BS 6172
- Installation of Domestic Gas Cooking Appliances (if necessary, BS 5482 Installation of Domestic LPG Appliances)
- BS 5440 Installation of Flues and Ventilation for Gas Appliances
- Baumatic Ltd Installation Instructions

Positioning

The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

- This appliance can be located in a kitchen, a kitchen diner or a bed sitting room. ***IMPORTANT:*** *The appliance must not be installed in a bathroom or shower room.*

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600mm worktop, providing the following minimum distances are allowed:

- The edges of the hob must be a minimum distance of 55 mm from a side or rear wall.
- 700 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- 400 mm between the hob surface, providing that the underside of the horizontal surface is in line with the outer edge of the hob.

If the underside of the horizontal surface is lower than 400 mm, then it must be ***at least*** 50 mm away from the outer edges of the hob.

- 50 mm clearance around the appliance and between the hob surface and any combustible materials.

Unpacking the appliance

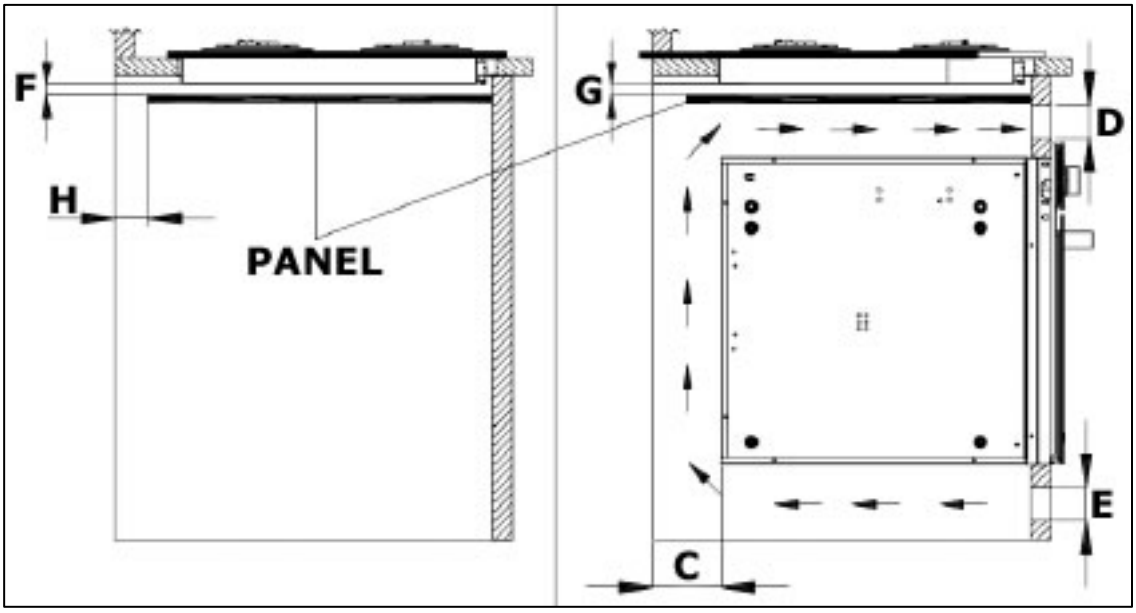
When unpacking the appliance please check that the following items are contained within the packaging:

1 x Baumatic hob
5 x Pan stands
Burner assemblies
Instruction manual
Baumatic warranty card
Fixing screws
Clamps
Sealing strip
LPG conversion jets
Self-adhesive label for amending the gas category on the appliance's rating plate (required if the LPG conversion jets are used).

Installing the appliance

- If the hob is installed without an oven below it, place a separating panel made from an appropriate material at a minimum distance of 10 mm below it.

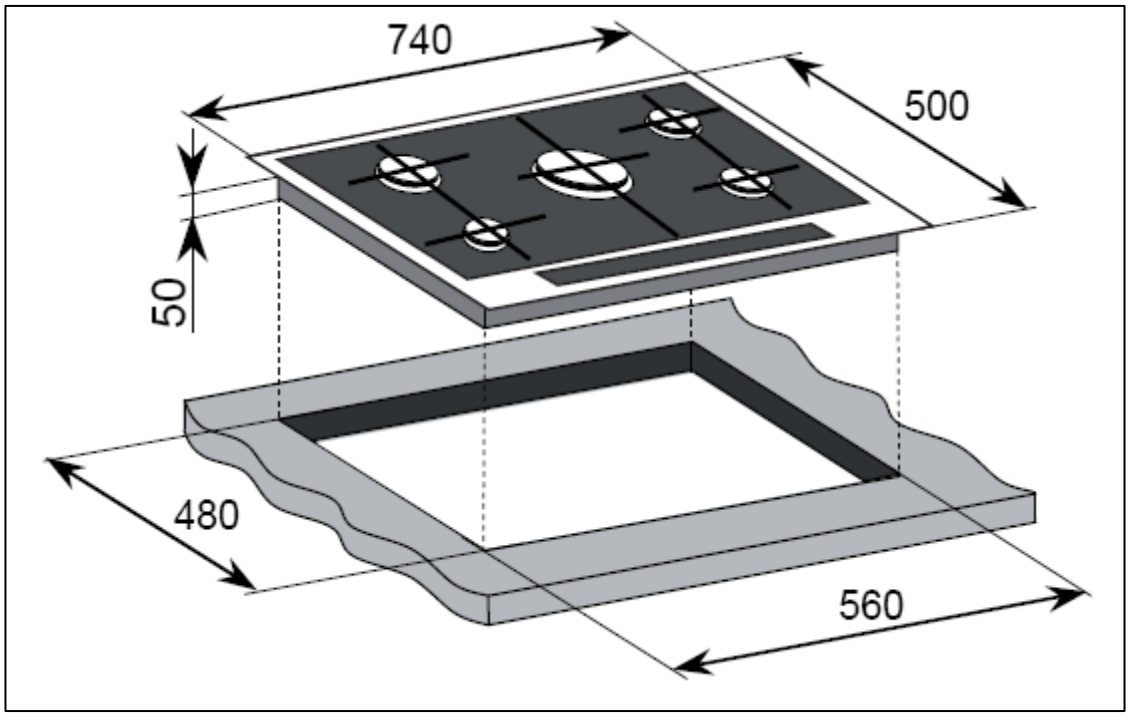
- If the hob is installed over an oven, place a separating panel at a minimum distance of 15 mm below it and follow the manufacturer's instructions of the oven.

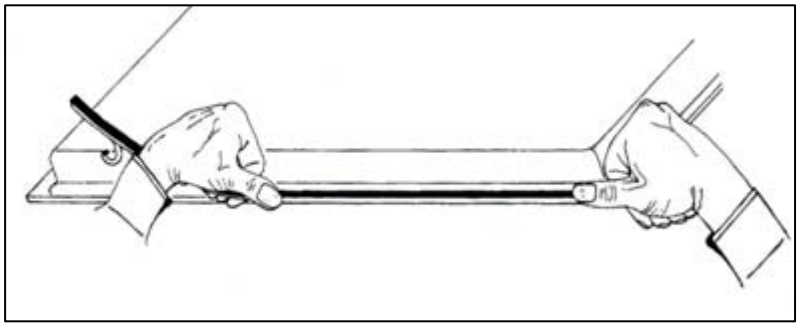


F = 10 mm (min)
H = 50 mm (min)
G = 15 mm (min)
C = 30 mm (min)
D = 120 cm²
E = 180 cm²

Always allow sufficient ventilation.

- Cut a hole in the worktop that corresponds with the diagram below:





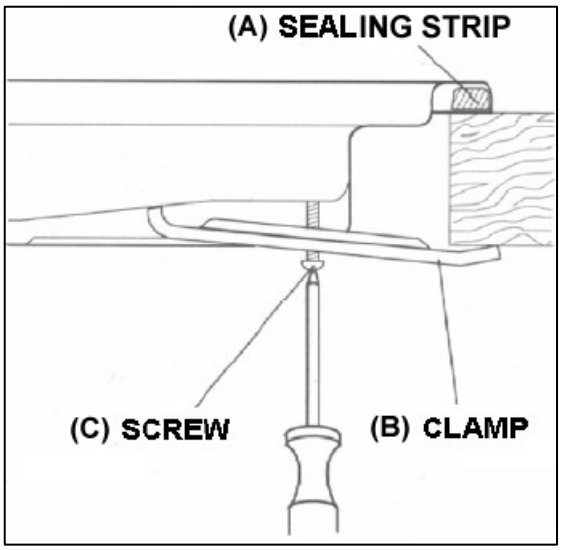
- Carefully turn the hob upside down and place it on a cushioned mat.

- Apply the sealing strip **(A)** provided around the edge of the appliance.

- The protective covering must be removed from both sides.

- Do not leave a gap in the sealing agent or overlap the thickness.

- ***IMPORTANT:*** *Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future if it needs to be serviced.*



(A) Sealing strip
(B) Clamp
(C) Screw

- Place the clamp **(B)** over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob. Slightly tighten a screw **(C)** through the clamp **(B)** so that the clamp is attached to the hob, but so that you can still adjust the position of it.

- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.

- On the underneath of the hob, adjust the clamps into a position that is suitable for your worktop. Then fully tighten the screws **(C)** to secure the hob into position.

Gas connection

This appliance must be installed by a competent person in accordance with the current versions of the following UK (United Kingdom) or ROI (Republic of Ireland) Regulations and Safety Standards or their European Norm Replacements.

Important information

- This hob is supplied to run on ***natural gas only*** and cannot be used on any other type of gas without modification.

- Conversion for use on LPG and other gases must only be undertaken by a qualified person. For information on the use of other gases, please contact the Baumatic Advice Line.

- The hob must be installed by a qualified person, in accordance with the current edition of the Gas Safety (Installation and Use) (Amendment) Regulations and the relevant building/I.E.E. Regulations.

- Failure to install the appliance correctly could invalidate Baumatic's guarantee and lead to prosecution under the regulations quoted above.

- In the UK, ***GASSAFE*** registered installers are authorised to undertake the installation and service work, in compliance with the above regulations.

Ventilation requirements

- The room containing the hob should have an air supply in accordance with the current edition of BS 5440: Part 2:

- The room must have opening windows or equivalent; some rooms may also require a permanent vent.

- If the room has a volume between 5 and 10m^3, it will require an air vent of 50cm^2 (effective area). Unless it has a door which opens directly to the outside.

- If the room has a volume of less than 5m^3, it will require an air vent of 100cm^2 (effective area).

- If it is installed in a room with a volume that exceeds 11m^3, then no air vent is required.

- If there are any other fuel burning appliances in the same room the current edition of BS 5440: Part 2: should be consulted to determine air vent requirements.

- Ensure that the room containing the hob is well ventilated, keep natural ventilation holes or install a mechanical ventilation device (mechanical cooker hood).

- Prolonged intensive use of the appliance may call for additional ventilation, either by the opening of a window, or by increasing the level of the mechanical ventilation device (where present).

- This hob is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed.

- The walls behind and near the hob should be resistant to heat, steam and condensation.

- Remember that the quantity of air necessary for combustion must never be less than 2m³/h for each kW of power (see total power in kW on the appliance rating plate).

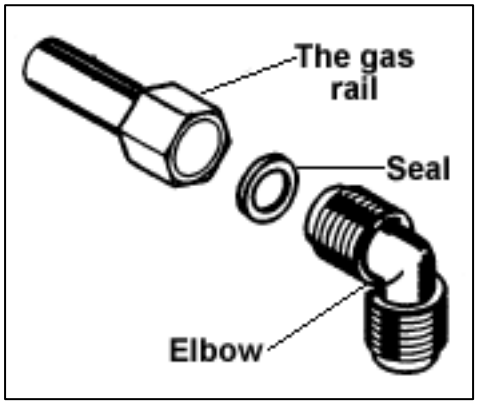
Gas Safety (Installation and Use) Regulations

IMPORTANT: The appliance MUST be connected to the gas supply by use of a ½" BSP Elbow, seal, copper pipe and an isolation tap fitted in an easily accessible position.

- It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the ***Gas Safety Installation and Use Regulations***.

- It is in your interest and that of safety to ensure compliance with the law.

- In the UK, GASSAFE registered installers work to safe standards of practice. The cooker must also be installed in accordance with the current edition of BS 6172. Failure to install the hob correctly could invalidate the warranty, liability claims and lead to prosecution.



- Put the gas seal into the elbow.

- Fully tighten the elbow and seal onto the gas rail.

- The elbow ***MUST*** be pointing in a downwards direction.

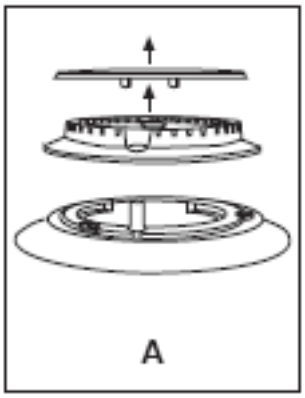
- Gas pressure may be checked on a semi-rapid hob burner. Remove the appropriate injector and attach a test nipple. Light the other burners and observe that the gas pressure complies with the gas standards in force.

- ***IMPORTANT: On completion carry out a gas soundness test.***

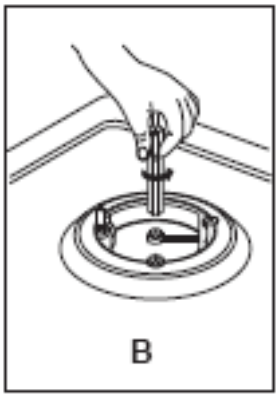
Gas adjustment (Conversion to LPG)

All work must be carried out by a GASSAFE registered engineer.

IMPORTANT: Always isolate the hob from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.



- Remove the pan-stands, burners and flame spreaders **(A)**.



- Unscrew the injector **(B)** and replace it with the stipulated injector for the new gas supply (see table below).

GENERAL INJECTORS TABLE				
Kind of gas	***Nozzle Mm/100***	***Burners***	***Power Max (Watts)***	***Power Min (Watts)***
Natural	135	Wok	3800	1500
	115	Rapid	3000	750
	97	Semi-rapid	1750	440
	72	Auxiliary	1000	300
L.P.G Butane Propane	98	Wok	3800	1700
	85	Rapid	3000	900
	65	Semi-rapid	1750	500
	50	Auxiliary	1000	370

- Reassemble all the burners carefully; in particular you should make sure that the flame spreader is correctly placed on the burner.

- ***IMPORTANT:*** *The minimum flow adjustment process must be completed before the appliance is next used.*

- To activate the procedure for selecting the combustible gas used, turn on the hob but ***keep the burners off***.

- Press the minus button for burner 1, minus button for burner 2 and the minus button for the timer all at the same time for at least two seconds.

- When the procedure is activated all burner power level displays will turn off and the timer display will show “Met” or “Lpg” depending on the current configuration.

- By pressing the timer plus and minus buttons, the desired gas can be selected.

- To confirm the gas and end the procedure, press the timer button. It will return to the initial configuration with all displays at level 0 and the time displayed on the timer.

- Any previously programmed timers will be cancelled.

Minimum flow adjustment for the hob gas tap.

All work must be carried out by a GASSAFE registered engineer.

- This procedure is activated by pressing the plus and minus buttons for burner 1 together with the plus and minus buttons for burner 5 in a continuous manner for three seconds. All the burners must be off.

- The activation of the procedure is signalled on the display with the word “MIN”.

- Select the burner to regulate by pressing the minus and plus buttons for the timer and press the timer button to confirm.

- The selected burner will ignite at the minimum level and it will be possible to increase or decrease the flow rate to the minimum level using the plus and minus buttons for the relevant burner.

- During the regulation procedure, the power level display will indicate if the set minimum corresponds to the factory setting, otherwise a flashing value "Λ" or "V" will be displayed if the gas flow rate is higher or lower than the presetting.

- To confirm the desired minimum flow rate, press the timer button. The word "MIN" will remain displayed and no LED flashes, therefore you can programme, if desired, the minimum flow rate for another burner by pushing the timer plus and minus buttons and following the steps above.

- To exit the procedure, press the timer button.

- The minimum flow rate levels are acquired and stored by the appliance and are used for normal hob use.

Displaying the inner hob temperature

- The electronic card has a temperature sensor that is used to display the temperature inside the hob directly on the timer display.

- It can be activated by pressing the plus and minus buttons for burner 1 at the same time as the plus and minus buttons for the timer continuously for at least three seconds.

- In this condition, the timer button cannot be used for settings related to programming the burner shutoff time.

- The same key sequence used to activate the display of the inner temperature must be used to stop it.

Display test procedure

- It is possible to constantly turn on all display LED's by pressing the plus and minus buttons for burner 1 at the same time for one second within five seconds of the appliance being electrically powered.

- This function is useful to check the functionality of all LED's and to align the serigraphy of the glass with the displays themselves.

- Once five seconds have passed since turning on the appliance, this procedure can no longer be activated.

- If the procedure is activated, the appliance keypad is deactivated, therefore to exit the procedure the voltage must be disconnected from the appliance.

Electrical connection

This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with Baumatic's instructions.

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

- Cable type: H05 RRF 3 core x 0.75 mm² (Type RR-F <HAR> marked).

- The mains supply cable is supplied with this product.

Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

The mains supply cable should be replaced in accordance with the following instructions:

- ***Switch the appliance off at your mains supply.***

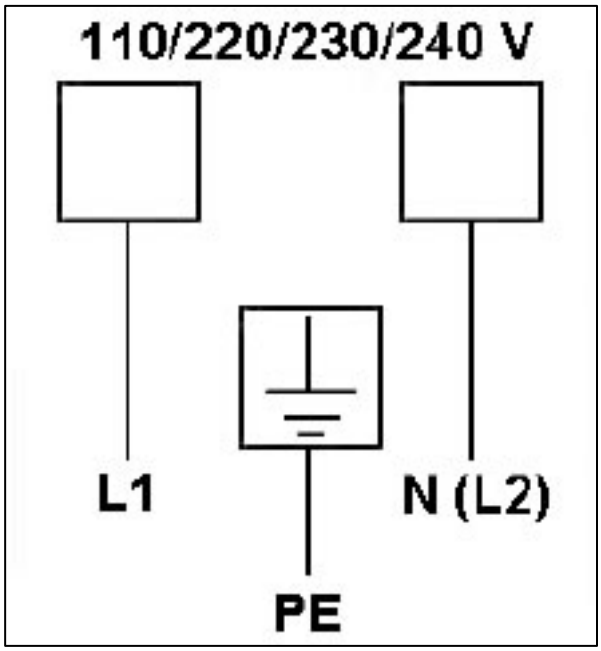
- Open the box of the supply board.

- Unscrew the clamp fixing the cable.

- Replace the cable with one of the same length and in accordance with the specification given above.

- The "green-yellow" earth wire must be connected to the terminal marked ⏚. It must be about 20 mm longer than the live and neutral wires.

- The "blue" neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).


110/220/230/240 V
L1
N (L2)
PE

Error codes

b

- The burners will be shut down when the hob has tried three consecutive times to ignite the burner without success.

Solution: Execute the following key sequence for release:

- The burner can be released by pressing the relevant minus button and the safety lock button **(2)** simultaneously for at least two seconds.

- When released, the burner will be restored to level 0 and is ready to be reignited.

For suggestions regarding why a burner may fail to ignite please see the table below:

Reason	***Solution***
There is no gas.	Check that the tap is open.
Incorrect connection to the earthing system.	Check the connections.
The electrode does not find the connection.	Check that the burner cover is positioned properly in its seat.

F

- The electronic circuit detects the presence of an abnormal or parasite flame.

- The electronics detect the presence of the flame before having opened the gas valve and enters a "parasite flame" state and a flashing "F" appears on the display. If this situation continues for more than ten seconds, the burner will shut down.

- Another condition for the parasite flame can be a failed valve seal. This is the condition of wanting to ignite burner A but there is a leak in burner B so both burners will be ignited.

- Detecting the presence of a parasite flame for more than ten seconds in a burner for which ignition is not requested, the electronics will create a general shutdown state.

Solution: Contact the Baumatic Ltd customer care helpline.

FLt 06

- The burner was shut down more than five times in fifteen minutes or the release procedure was repeated for five consecutive times during a fifteen minute period.

Solution: Wait fifteen minutes before carrying out the key release sequence:

- The burner can be released by pressing the relevant minus button and the safety lock button **(2)** simultaneously for at least two seconds.

- When released, the burner will be restored to level 0 and is ready to be reignited.

FLt 0A

- All the burners are shut down at the same time e.g. as in error code “b”.

Solution: Execute the following key sequence for the release:

- The burner can be released by pressing the relevant minus button and the safety lock button **(2)** simultaneously for at least two seconds.

- When released, the burner will be restored to level 0 and is ready to be reignited

FLt 0E

- The keypad sensitivity has a momentary calibration error.

Solution: Disconnect the hob from the power supply network and then reconnect it. The hob will perform a self-calibration of the keypad and all LED’s will remain on for a few seconds. ***Do not touch the hob*** for a few minutes.

FLt 09

- Once any error code appears on the display and the appliance is disconnected from the electricity supply and then reconnected, this code will appear on the display instead. It is a generic anomaly and merely indicates that something has gone wrong.

Solution: Carry out the following key sequence for the burner shutdown release:

- The burner can be released by pressing the relevant minus button and the safety lock button **(2)** simultaneously for at least two seconds.

- When released, the burner will be restored to level 0 and is ready to be reignited

FLt 00	*FLt 01*	*FLt 02*	*FLt 03*	*FLt 04*	*FLt 05*	*FLt 08*	*FLt 0C*

- If any of these error codes appear on the display, they cannot be reset with a command sequence.

Solution: Contact the Baumatic Customer Care Department.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Customer Care Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

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